RECIPE

Tortilla Breakfast Cups with NUTELLA®

Easy 30 min

INGREDIENTS

for 1 portion

1 whole wheat tortilla
Olive oil
1/3 cup ricotta
Pinch of cinnamon
1 tbsp Nutella®
2 tbsp mango, diced
2 tbsp black berries
2 tbsp raspberries
1 tsp pumpkin seeds

To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!
**STEPS**

1. Preheat oven to 325F.

2. Using a knife, cut tortilla into a 5x5-inch square. Brush both sides with olive oil and place into a large muffin tin, creating a cup.

3. Place in the oven and bake for 12-15 minutes or until crisp and golden. Remove from the oven and let cool.

4. In a small bowl, mix ricotta with the cinnamon.

5. Fill the cup with the ricotta mixture, then spoon Nutella® on top.

6. In another small bowl, gently mix the fruit.

7. Garnish the tortilla cup with the mixed fruit, laying some on top and around the dish. Finish with some pumpkin seeds!